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SEC. 15. All milk brought or shipped into the city of Everett to be sold for human food shall be, immediately after being drawn from the cow, aerated and cooled to a temperature of not to exceed 60° F., and all milk and cream shall be delivered to the consumer at a temperature of not to exceed 60° F. All milk offered for sale or shipped, transported, or delivered for the purpose of sale in violation of this ordinance shall be condemned and confiscated.

SEC. 16. It shall be unlawful for any person to ship or bring into the city of Everett for the purpose of selling or offering for sale, or to sell or offer for sale therein, for human food, any milk or cream unless the cans, vessels, and receptacles used in handling the same are clean and free from foreign or unwholesome substance or substances, and all packages, refrigerators, compartments, or other places where such milk or cream is kept, stored, or handled, shall be kept clean and free from the presence of any article or substance likely to contaminate or injure the quality or sweetness of such milk or cream, and unless the cans, bottles, or other receptacles in which such milk or cream is kept shall be used for such purpose only, and shall be thoroughly cleansed and sterilized with boiling water or live steam each time they are used. All bottles shall be sealed immediately after they are filled.

SEC. 17. Any person violating any of the provisions of this ordinance shall, upon conviction, be punished by a fine in any sum not exceeding \$100, or be imprisoned in the city jail for any period not exceeding 30 days; or by both such fine and imprisonment.

SEC. 18. That ordinances Nos. 1225 and 1232 of the city of Everett, and all ordinances and parts of ordinances in conflict herewith, be, and the same are hereby repealed: *Provided, however,* That no offense committed and no penalty or forfeiture incurred previous to the time when any ordinance is repealed, whether such repeal be expressed or implied by this ordinance, shall be affected in any way by such repeal, and no prosecution for any offense or for the recovery of any penalty or forfeiture pending at the time of the taking effect of this ordinance shall be affected by such repeal, and such offense, penalty, or forfeiture shall be governed by any such prosecution shall proceed under the ordinances existing at the time of the commission of such offense or beginning of such prosecution, the same as if such ordinances were not repealed.

Milk—Production of. (Reg. Bd. of H., Mar. 30, 1915.)

The cows.—1. All cows in herd must be healthy.

2. Cows must be kept clean.

3. Manure must not be permitted to collect upon the tail, side, udder, or belly of any milch cows. (The clipping of the long hairs from the udder and flank of the cow will assist in preventing this condition.)

Water supply.—1. The water for use for the cows or washing milk utensils must be free from contamination.

Barn yard.—1. Must be well drained.

2. Manure must not be allowed to collect within 50 feet of the barn, or within 100 feet of the milk house or well, and so arranged as to drain in an opposite direction from the well.

Stable.—1. Stables must be well lighted and ventilated.

2. Floors must be tight and well drained.

3. Stables must not be cleaned during milking but at least one hour prior thereto.

4. Wall and ceiling must be kept clean.

5. Stables should have at least 500 cubic feet of air space per cow.

6. Stables must be whitewashed twice a year.

7. Cobwebs, dirt, or filth of any kind must not be allowed to collect upon the walls, ceilings, ledges, manger or partitions.

8. When any animal is found to have contagious or infectious disease, the same shall be removed from the heard and the stall or stable disinfected under the direction of the milk inspector.

Milk room.—1. A milk room must be provided which must not be used for any other purpose than the handling of milk.

2. Milk room must be located so as to be free from contaminating surroundings, convenient to barn, and have no direct connection with stable or dwelling house.

3. Milk room must be constructed with tight, sound floor, and so arranged as to be easily drained.

4. Milk room must be scrupulously clean at all times.

5. Milk room must be well lighted, ventilated and screened in or so arranged that flies will not have access to the room.

6. There must be suitable racks for cans and utensils; these must not be allowed to set on the floor.

7. All milk rooms should be equipped with an automatic cooler.

Utensils.—1. All utensils must be constructed of an absolutely nonabsorbent metal and so constructed as to be free from any ledges, crevices, rust, and roughened surfaces or holes upon or into which any milk may gather or become putrid.

2. All utensils, including pails, cans, strainers, dippers, coolers, or any other utensil used in the handling of milk, must be washed and scalded immediately after each using.

3. All utensils, when not in use, must be protected from contamination. (Utensils should be inverted in pure air and placed in the sun if possible.)

Milkers.—1. No person suffering with or associated with any communicable disease shall be allowed to handle milk or milk utensils.

2. The clothing of the milker must be clean.

3. The hands of the milker must be washed and dried immediately before milking.

Milking.—1. If any part of the milk is bloody, stringy, or unnatural in appearance, or if by accident dirt gets into the milk pail, the whole must be rejected.

2. Cows' udders and flanks should be wiped with a damp cloth just previous to milking.

3. All milking must be done with dry clean hands.

4. All milk must be removed immediately from the stable and run over the cooler. No straining will be allowed in the barn.

5. All milk must be cooled to a temperature not to exceed 60° F. and kept thereafter at that temperature.

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